



# Freedom Plated Dinners

## Salad Course

(select 1)

Market Green Salad with Local Mixed Greens, Baby Tomatoes, Cucumbers, and Radishes  
Drizzled with White Balsamic Dressing (VG, GF, DF)

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with  
Celery Seed Vinaigrette (VG, GF, DF)

Assorted Local Breads with Butter

## Entrée Selections

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

<b>Herb Seared Chicken (GF)</b> Roasted Cipollini Onions, Rosemary Demi-Glace	<b>\$44.00 per person</b>	<b>Seared Red Snapper (GF)</b> Tomato Butter Sauce	<b>\$51.00 per person</b>
<b>Grilled Chicken Breast (GF)</b> Michigan Dried Cherry Port Sauce	<b>\$44.00 per person</b>	<b>Braised Beef Short Rib (GF)</b> Roasted Garlic Reduction	<b>\$63.00 per person</b>
<b>Basil Parmesan Crusted Chicken</b> Lemon Artichoke Sauce	<b>\$45.00 per person</b>	<b>Grilled Lamb Chop (GF)</b> Garlic Onion Jam, Natural Jus	<b>\$75.00 per person</b>
<b>Pretzel Crusted Chicken (DF)</b> Stout Dijon Sauce	<b>\$45.00 per person</b>	<b>Grilled Filet Mignon (GF)</b> Shiitake Fricassee, Madeira Wine Sauce	<b>\$76.00 per person</b>
<b>Horseradish Crusted Whitefish</b> Lemon Caper White Wine Sauce	<b>\$50.00 per person</b>	<b>Tournedos of Beef (GF)</b> Five Mushroom Ragout, Madeira Wine Sauce	<b>\$77.00 per person</b>
<b>Grilled Verlasso Salmon (GF)</b> Cassis Onion Marmalade, Roasted Garlic Cream	<b>\$51.00 per person</b>	<b>Wagyu Beef (GF)</b> Morel Mushroom Sauce	<b>Market Price</b>

## Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas

### Alternate choice menu option

Choice menus are available with up to two entrées

Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a \$4 increase to each entrée

Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event

### Vegan Options

**Baja Potato Lentil Cakes (VG, GF & DF)**  
Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

**Classic Ratatouille (VG, GF & DF)**  
Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout

VG - Vegan, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

*Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.*



# United We Stand Dual Entrees

## Salad Course

(select 1)

Market Green Salad with Local Mixed Greens, Baby Tomatoes, Cucumbers, and Radishes  
Drizzled with White Balsamic Dressing (VG, GF, DF)

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery  
Seed Vinaigrette (VG, GF, DF)

*Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person*

Assorted Local Breads with Butter

## Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken and Grilled Salmon (GF)** \$53.00 per person  
Lemon Artichoke Sauce

**Grilled Chicken Breast and Seared Red Snapper (GF)** \$54.00 per person  
Tomato Butter Sauce

**Braised Beef Short Rib and Pretzel Crusted Chicken** \$59.00 per person  
Stout Dijon Sauce

**Braised Beef Short Rib and Herb Seared Chicken (GF)** \$59.00 per person  
Port Wine Sauce

**Braised Beef Short Rib and Grilled Salmon (GF)** \$60.00 per person  
Bourbon-Peppercorn Reduction

**Grilled Petite Filet and Basil Parmesan Crusted Chicken** \$72.00 per person  
Shiitake Fricassee, Madeira Wine Sauce

**Grilled Petite Filet and Horseradish Crusted Whitefish** \$76.00 per person  
Roasted Garlic Jus

**Pan Seared Petite Filet and Shrimp Scampi (GF)** \$76.00 per person  
Roasted Garlic Jus

**Grilled Petite Filet and Grilled Salmon (GF)** \$79.00 per person  
Five Mushroom Ragout, Madeira Wine Sauce

**Surf & Turf, Grilled Petite Filet and Lobster Tail (GF)** Market Price  
Truffle Beurre Blanc

## Beverages

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Assortment of Fine Herbal Teas

VG - Vegan, GF - Gluten Free, DF - Dairy Free

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Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.  
Choice menus with dual entrées are not available.

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# Dinner of the Century

## Butler Passed Hors d'Oeuvres

### Select 2

Red Lentil Cake, Hummus, Crisp Garlic, Zaatar (VG, GF)  
 Vegetable Spring Roll, Sweet Chili Mustard (VG, DF)  
 Ricotta Cheese, Fig, Toasted Almonds, Crostini (V)  
 Tomato-Basil Bruschetta, Parmesan Toast (V)  
 Wild Mushrooms, Brie Cream, Phyllo Cup (V)

### Select 2

Michigan Cherry Chicken Salad Savory Cup (DF)  
 Tandoori Chicken Skewer, Mango Chutney (GF)  
 Korean Beef, Asian Slaw, Crisp Wonton (DF)  
 Crab Cake, Lime Chili Mayonnaise  
 Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

### Salad Course (select 1)

Market Greens with Baby Tomatoes, Cucumbers, and Radishes,  
 Drizzled with White Balsamic Dressing (VG, GF, DF)

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans  
 with Celery Seed Vinaigrette (VG, GF, DF)

*Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person*

Assorted Local Breads with Butter

### Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken (GF) \$66.00 per person**  
 Roasted Cipollini Onions, Rosemary Demi-Glace

**Herb Seared Chicken and Grilled Salmon (GF) \$75.00 per person**  
 Lemon Artichoke Sauce

**Grilled Verlasso Salmon (GF) \$73.00 per person**  
 Cassis Onion Marmalade, Roasted Garlic Cream

**Braised Beef Short Rib and Herb Seared Chicken (GF) \$81.00 per person**  
 Port Wine Sauce

**Seared Red Snapper (GF) \$73.00 per person**  
 Tomato Butter Sauce

**Braised Beef Short Rib and Grilled Salmon (GF) \$82.00 per person**  
 Bourbon-Peppercorn Reduction

**Braised Beef Short Ribs (GF) \$85.00 per person**  
 Roasted Garlic Reduction

**Grilled Petite Filet and Basil Parmesan Crusted Chicken \$94.00 per person**  
 Shiitake Fricassee, Madeira Wine Sauce

**Grilled Filet Mignon (GF) \$98.00 per person**  
 Shiitake Fricassee, Madeira Wine Sauce

**Grilled Petite Filet and Grilled Salmon (GF) \$101.00 per person**  
 Five Mushroom Ragout, Madeira Wine Sauce

### Dessert (select 1)

Carmel Apple Cobbler (GF)  
 Carrot Cake

*Upgrade to Chocolate Truffle Cake (GF) or Lemon Mascarpone Cake for \$2.00 per person*

### Beverages

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# Landmark Buffet Dinners

50 Guest Minimum

Create your perfect buffet dinner with selections to please all your guests.

**\$60 per person**

Add one additional salad - \$2 per person

Add one additional entrée - \$8 per person

## Salad Selections (select 2)

Layered Garden Salad and Selection of Dressings (VG, GF & DF)

Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese, Cider Vinaigrette (V & GF)

Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot,  
Maple Mustard Vinaigrette (GF & DF)

Bistro Salad with Mesclun Greens, Cucumbers, Watermelon Radish, Castelvetrano Olives,  
Carrots, Garbanzo Beans, Shaved Asiago Cheese, Chardonnay Vinaigrette (V, GF)

Bean and Quinoa Salad with Black Beans, Navy Beans, Quinoa, Yellow Bell Peppers, Cucumbers,  
Red Onion, Sun-Dried Tomatoes, Carrots, Red Wine-Basil Vinaigrette (VG, GF)

Red Wine Poached Pear Salad with Baby Arugula, Radicchio, Danish Blue Cheese,  
Crispy Pancetta, Toasted Pecans, Maple-Balsamic Vinaigrette (GF)

## Entrée Selections (select 2)

Spinach Quinoa Cake with White Bean Stew, Tomato Coulis (VG)

Pan-Seared Rainbow Trout with Brown Butter Beurre Blanc, Fennel Slaw (GF)

Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)

Pretzel-Crusted Chicken with Stout Dijon Sauce (DF)

Tortilla-Ancho Crusted Chicken Breast with Roasted Poblano Cream Sauce

Sweet Chili Glazed Verlasso Salmon with Baby Bok Choy, Coconut Curry Oil (GF & DF)

Maple Brined Pork Loin with Sautéed Apples, Brown Mustard Sauce (GF & DF)

Braised Pot Roast and Root Vegetables (GF & DF) *+\$5 per person*

Smoked Beef Brisket Mac and Cheese with Gouda Cheese, Pickled Jalapeno Relish *+\$8 per person*

Beef Tenderloin Tips with Leek Morel Sauce (GF & DF) *+\$9 per person*

## Accompaniments

Chef's Selection of Starch, Fresh Vegetable and Vegetarian Pasta

Assorted Local Breads with Butter

## Beverages

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